

NACHO CORNBREAD

*Yield: 100

Precost	Portion	Ingredient	100 <u>Servings*</u> Amounts	For Servings	Directions
		Flour Cornmeal Baking Powder Salt Non-Fat Dry Milk Sugar Eggs Oil Water Corn, Canned, Drained Jalapenos, Chopped Pimentos American Cheese, Grated Dehydrated Onions	2 quarts 1 ½ qt ½ cup 2 1/4 tsp 1 ½ cup 1 ½ cup 12 large* 2 cups 6 cups 1 quart ½ cup ½ cup 1 ½ lbs ½ cup		1. Blend dry ingredients well in mixer, using wire whip attachment for 15 minutes. Scrape bottom of bowl occasionally to assure complete mixing. Always turn off mixer to scrape. 2. Add oil, beaten eggs* and water to dry ingredients. Mix just enough to moisten. There may be small dry lumps when mixing is stopped, this is O.K. Add corn, jalapenos, pimentos, cheese and onions. Do not over mix. 3. Let batter rest 15-20 minutes and then pour into 1 greased 18 X 26 sheet pan for 100 servings. 4. Bake 20 minutes at 350°F. *May use 2 ½ cups of liquid eggs in place of shell eggs